



David Arthur



VINEYARDS

2016 CHARDONNAY
NAPA VALLEY

The 2016 vintage was a fruitful year with moderate to warm growing conditions. This bottling is 100% Oak Knoll District fruit and this particular site tends to mature with lower sugars as well as higher acid which we prefer given the full malo-lactic fermentation. We whole cluster pressed the fruit and barrel fermented as well as completed a full malo-lactic fermentation. This wine was aged sur lie in barrel for 15 months and was bottled ‘unfiltered and unfined’.

HARVEST DATE: September 9th, 2016

BARREL PROGRAM: 0% new French oak

BLEND: 100% Clone-Dijon 76 (*Valley Floor-Oak Knoll District*)

WINE CHEMISTRY: Alc. v/v: 13.9%

BOTTLED: March 16th, 2017

CASES PRODUCED: 96 12-pack cases

RETAIL PRICE: \$75.00 per bottle

TASTING NOTES:

A golden straw color with tints of green offers aromas of ripe Bartlett pear and Fuji apple. There is a freshness to the fruit as well as notes of lemon rind, pineapple and white fig. The oak spice is subtle with vanilla bean crème brûlée notes. The palate is broad and expansive yet a sminal acidity balances the texture while flavors of white peach, green apple skin and kiwi carry the length of the palate. Best from 2018 to 2024.